

Claudette

MARCHÉ de PROVENCE

Tomato & Cucumber Salad 10

fresh herbs, za'atar, sesame, nigella

Les Fromages 18

bonne bouche, timberdoodle, verano

Burnt Eggplant 12

housemade flatbread, tomato, smoked salt, olive oil

Chicken Liver Mousse 14

rosé, toasted peppercorns

Truffle Hummus 18

housemade flatbread, confit garlic, olive oil

les HORS d'ŒUVRES

Roasted Beet Salad 16

horseradish, spring greens, parmesan, arugula

Sweet Potato Falafel 14

housemade harissa, pickled chilies

Creamy Burrata 21

tomato jam, grilled country bread

Lamb Kefta 15

za'atar yogurt, ginger, arugula

les ENTRÉES

Seared Tuna Loin Salad 24

bibb lettuce, champagne-dijon vinaigrette, shabazi breadcrumbs

Chicken & Kohlrabi Salad 20

mint, chili, scallion, walnut-truffle emulsion

Grilled Branzino 23

sauce vierge, charred lemon

Pan Roasted Aurora Salmon 29

cucumber, dates, horseradish, walnuts

Fried Flake Sandwich 18

pickled chilies, harissa aioli, housemade chips, potato bun

Lamb Burger 19

pickled onion, gruyère, brioche, paprika aioli, frites

les GARNITURES

each 8

Sautéed Squash

herbs, garlic

Pommes Frites

ras al hanout, paprika aioli

Green Beans

garlic butter, poppy & sesame seeds, lemon

Executive Chef Ari Bokovza

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness